Amendment to the Claims:

This listing will replace all prior versions, and listings, of the Claims in this application.

Listing of Claims:

Claims 1-3 (Canceled)

4. (Currently amended) A composition comprising:

a microbiological culture media broth, the microbiological culture media broth including:

at least one live stabilized dihydrolipoic acid-producing probiotic organism;

R-lipoic acid; and

at least one nutritive agent,

the composition acting as a microbiological culture media and producing a harvestable quantity of naturally-derived dihydrolipoic acid therein.

- 5. (Currently amended) The composition of claim 4, wherein the at least one live stabilized dihydrolipoic acid-producing probiotic organism is selected from the group consisting of *Lactobacillus* species, *Bifidobacterium* species, *Enterococcus* species, *Streptococcus thermophilus*, and combinations thereof.
- 6. (Currently amended) The composition of claim 5, wherein the at least one live stabilized dihydrolipoic acid-producing probiotic organism is a *Lactobacillus* species selected from the group consisting of *L. acidiophilus*, *L. paracasei*, *L. fermentum*, *L. rhamnosus*, *L. johnsonii*, *L. plantarum*, *L. reuteri*, *L. salivarius*, *L. brevis*, *L. bulgaricus*, *L. helveticus*, *L. grasseri*, *L. casei*, *L. lactis*, and combinations thereof.

PRL-101 2 JAM/S

7. (Currently amended) The composition of claim 5, wherein the at least one live stabilized dihydrolipoic acid-producing probiotic organism is a *Bifidobacterium* species selected from the group consisting of *B. bifidum*, *B. breve*, *B infantis*, *B. longum*, *B. lactis*, and combinations thereof.

- 8. (Currently amended) The composition of claim 5, wherein the at least one live stabilized dihydrolipoic acid-producing probiotic organism is an *Enterococcus* species selected from the group consisting of *E. faecium*, *E. faecalis*, and combinations thereof.
- 9. (Currently amended) The composition of claim 5, wherein the at least one live stabilized dihydrolipoic acid-producing probiotic organism is *Streptococcus thermophilus*.
- 10. (Currently amended) The composition of claim 4, comprising at least one live stabilized dihydrolipoic acid-producing probiotic organism selected from the group consisting of *Lactobacillus* species and at least one probiotic organism selected from the group consisting of *Bifidobacterium* species.
- 11. (Previously presented) The composition of claim 4, wherein the nutritive agent is turmeric rhizome (*curcuma longa*).
- 12. (Currently amended) The composition of claim 4, wherein the composition microbiological culture media broth comprises a microbiological culture media including:

about 40 composition weight percent of a paste, the paste including at least one live stabilized dihydroliopic acid-producing probiotic organism;

about 20 composition weight percent R-lipoic acid; and about 40 composition weight percent turmeric rhizome powder.

PRL-101 3 JAM/S

13. (Withdrawn – currently amended) A process for preparing a stabilized naturally-derived dihydrolipoic acid compound comprising:

dispersing the composition of Claim 4 in water to form a broth

incubating the broth of claim 4 at a predetermined temperature for a select time period to induce probiotic activity;

adding organic ethanol to halt the probiotic activity; and

separating harvesting the stabilized naturally-derived dihydrolipoic acid from the broth.

- 14. (Withdrawn) The process of claim 13, wherein the broth is incubated at a temperature of about 35°C to about 40°C.
- 15. (Withdrawn) The process of claim 13, wherein the broth is incubated for a period of about 72 to about 168 hours.
- 16. (Withdrawn currently amended) A process for naturally deriving a beneficial compound comprising:

preparing the microbiological culture media broth dispersing the composition of Claim 4 in water to form a broth;

incubating the broth to initiate probiotic activity; harvesting a waste byproduct of the probiotic activity; and separating the beneficial compound from the waste byproduct.

17. (Withdrawn – currently amended) The process of claim 16, wherein the beneficial compound is stabilized dihydrolipoic acid.

PRL-101 4 JAM/S

18. (Withdrawn – currently amended) The process of claim 16, wherein the at least one live stabilized dihydrolipoic acid-producing probiotic organism is selected from the group consisting of Lactobacillus species, Bifidobacterium species, Enterococcus species, Streptococcus thermophilus, and combinations thereof.

- 19. (Withdrawn) The process of claim 16, wherein the nutritive agent is turmeric rhizome (*curcuma longa*).
- 20. (Currently amended) The microbiological culture media broth composition of Claim 4 wherein the stabilized dihydrolipoic acid-producing probiotic organism produces a stabilized naturally-derived dihydrolipoic acid compound harvested therefrom for use is used in a medicament or nutritional supplement.
 - 21. (Currently amended) A composition comprising:

a microbiological culture media broth for producing a stabilized dihydrolipoic acid compound including:

Bifobacterium longum;

Lactobacillus acidophilus;

Enterococcus faecium;

Streptococcus thermophilus;

R-lipoic acid; and

at least one nutritive agent, the composition acting as a microbiological culture media and producing a harvestable quantity of naturally-derived dihydrolipoic acid therein.

22. (Currently amended) The composition of Claim <u>21</u> <u>22</u>, wherein the microbiological culture media broth further comprising comprises *B. breve*, *B. infantis*, *L. bulgaricus*, *L. casei*, *L. fermentum*, *L. helveticus* and *L. plantarum*.

PRL-101 5 JAM/S

- 23. (Canceled)
- 24. (Currently amended) A broth, comprising consisting of:

at least one live stabilized dihydrolipoic acid-producing probiotic organism selected from the group consisting of *Lactobacillus* species, *Bifidobacterium* species, *Enterococcus* species, *Streptococcus thermophilus*, and combinations thereof;

R-lipoic acid;

water; and

tumeric rhizome (curcuma longa); and

the broth acting as a microbiological culture media producing a stabilized harvetable quantity of naturally-derived dihydrolipoic acid therein compound produced by conversion of R-lipoic acid by the at least one probiotic organism during incubation.

PRL-101 6 JAM/S